

MENU

THE HARP INN

STARTERS

Curried Parsnip Soup 7
Ham Hock Terrine served with a Pear & Saffron Chutney & grilled toast 8
Smoked Mackerel fish cakes, Horseradish crème fraîche & pickled beets 8
Roasted Squash & goats cheese salad 7

MAINS

Sirloin steak with chips, roast tomato & field mushroom 25

Peppercorn sauce 3 Blue cheese 3 Garlic butter 3

Beer battered cod with chunky chips, mushy peas & tartare sauce 16

Lamb shoulder Cawl served with dumplings & watercress 18

Celeriac, cheddar & leek pie served with Kale, mustard mash & gravy 17

Confit chicken legs, mustard mash served with gravy & pickled cabbage 18

SIDES

Roasted Hispi cabbage & crispy onions 5

Mustard buttered mash 5

Roast root vegetables 4.5

Not all ingredients are listed on the menu. Please speak to a member of staff about any dietary requirements / allergies. Please inform staff if you require vegetables without butter



MENU

THE HARP INN OLD RADNOR

DESSERTS

Apple & Whiskey crumble with custard 7

Sticky toffee pudding with vanilla ice cream 8

Roast Hay rice pudding, roast plums & hazelnuts 6

Caerphilly cheese, Pickled pears & Bara Brith 9

Selection of ice creams and sorbets 3

HOT DRINKS

Cappuccino 3.2
Espresso 2.5
Latte 3.2
`Americano 3
Liqueur Coffee from 7
English Breakfast Tea 2.5
Herbal Teas 2.5
Hot Chocolate 3.5

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